

MOTHERS DAY LUNCH

STARTERS

Sweet potato, coconut & harissa soup (VE/DF/GF)

Crab arancini, crab bisque with sea herbs

New Place honey & cider glazed pig cheeks, apple ketchup, granny smith & hazelnut
(GF/DF)

Brioche, Tunworth cheese, walnut & red onion marmalade

MAINS

Beef Sirloin, roast potatoes, carrot & swede puree, roasted root vegetables, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy (GFO)

Shoulder of Lamb, roast potatoes, carrot & swede puree, roasted root vegetables, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy (GFO)

Roast Chicken, cranberry & orange stuffing, roast potatoes, carrot & swede puree, roasted root vegetables, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy (GFO)

Roast pumpkin & celeriac, roast potatoes, carrot & swede puree, roasted root vegetables, cauliflower cheese, seasonal greens & gravy (VE/DF)

Beef, lamb & chicken, roast potatoes, carrot & swede puree, roasted root vegetables, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy (GFO)
£7 supplement

DESSERTS

Whipped yoghurt pannacotta, New Place honey, grilled figs & black olive caramel
(GF)

French toast bread & butter pudding with brandy custard

Espresso Tiramisu

Rum roasted pineapple, meringue, coconut sorbet & shaved coconut (GF/VE/DF)

SERVED WITH A COMPLIMENTARY GLASS OF FIZZ FOR MUM

£30 FOR 2 COURSES | £35 FOR 3 COURSES